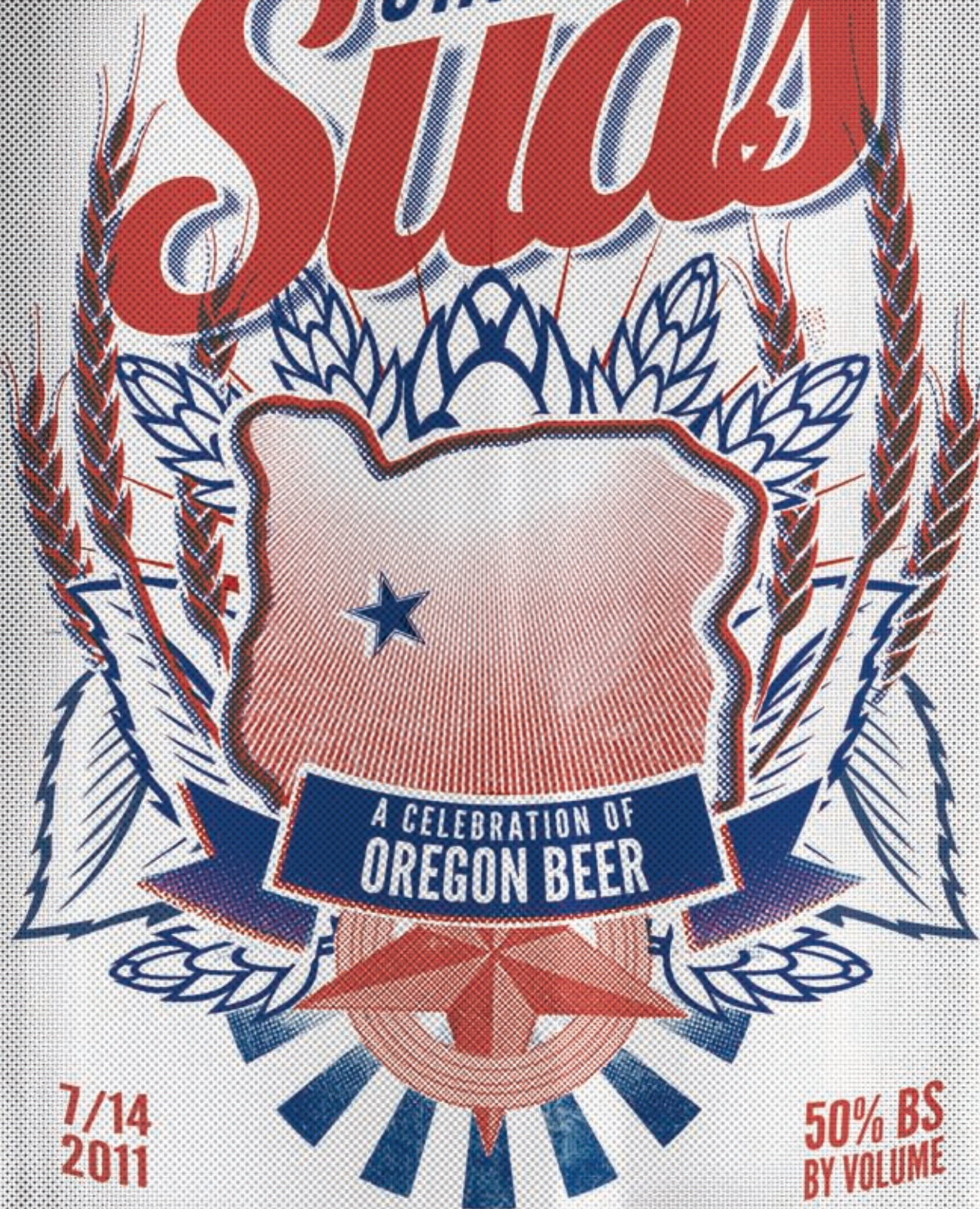


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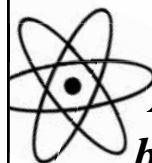
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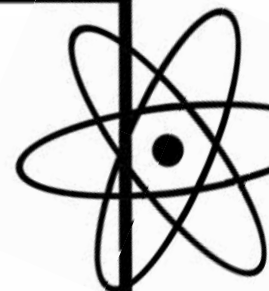


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BATTLE OF THE BREWERIES

Eugene vs. Corvallis in a Civil War of Beer

PHOTO BY JACKSON VOELKEL

Rivalries give us purpose, and purpose is to the mind what water is to the body. Most will agree, however, that if given the

choice between water and beer, the latter supercedes the former — especially in Oregon, a state full of beer that is home to one of the greatest rivalries of all time: Ducks vs. Beavers, which translates to something like Eugene vs. Corvallis.

It would be no fun if the two towns couldn't find yet one more forum in which to compete. Given that Oregon's breweries crafted 1,085,000 barrels of beer from 91 brewing companies working from 121 brewing facilities in roughly 50 cities in the past year, beer seems a more than worthy medium.

So, we declare yet another war: a war to prove once and for all who runs the show here in our little valley of Beervana. In the following pages you will find a run down of the teams, the players and, of course, the beer!



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OAKSHIRE BREWING

Touring Oakshire Brewing Company with Brewmaster Matt Van Wyk is like stumbling after a mad scientist in the lab. This isn't too much of a stretch, as Van Wyk used to be a high school science teacher in the Chicago area. He cracks his favorite canned joke, how teaching teenagers drove him to brew beer. Then he states frankly, "You know, people laugh when I say this, but biology is beer, and fermentation is chemistry."

Founded in 2006 by Jeff and Chris Althouse, Oakshire is a Eugene brewery you probably are somewhat familiar with. Year-round brews such as Watershed IPA, Amber Ale and Overcast Espresso Stout can be found pouring from the taps of most bars in town. Oakshire has grown 60 percent in the last two years, and just to give you an idea of how serious Van Wyk and company are, they have brewed 23 unique beers in the last 24 weeks. This is due in part to the Brewmaster's precise experimentation and in part to the hard work of the Oakshire staff — which manages not only the brewery, but a well-proportioned organic garden and chicken coop as well. This addendum is a unique feature that makes Oakshire seem more like a family than a brewery. The staff takes shifts doing chores, as well as working their asses off brewing damn good beer.

"These are our values, and it's little things like this that make Eugene's beer industry unique," Van Wyk says before leading the way into a separate facility across the street.

"This is my little playground," the scientist says, clambering up a heap of neatly stacked barrels, beer glasses in hand.

Tucked away in this warehouse, adjacent to the main brewery, is the Oakshire beer bunker. Buffalo Trace bourbon barrels and Pinot wine barrels filled with Van Wyk's concoctions are packed away here and left to age. He examines his projects and pours tiny samples, attempting to remember which one of the beer-filled barrels in front of him is soaking about 2 pounds of apricots. He is proud of his work, and rightfully so.

Van Wyk is elusive when asked about the release dates of his barrel-aged brews, which can take from six months to three years to mature. "Not 'till they're good," he says, peering into his half-full glass as if it were a beaker.

HOP VALLEY

Hop Valley Brewmaster Trevor Howard earned his spurs in Corvallis at OSU in the school's fermentation program — but we won't hold that against him. After all, Howard was born and raised in Eugene, as was his father and his father's father.

Though Howard's demeanor is lax, you can tell he is a hard-working man by his large, rough hands, fingers with Band-Aids wrapped around them; he's got that I-will-outwork-you vibe about him, in a humble sort of way.

Hop Valley is a newer brewery in town. It is officially located in Springfield, but hey, that's more Eugene than Corvallis. Founded two years ago by Ron Howard, Trevor Howard, Chuck Hare and Jonas Kungry, Hop Valley runs 10 standard beers and two seasonals at all times, and the brewery is a rising force to be reckoned with. Inhabiting what used to be Ninkasi's brew house (which Ninkasi rented from the restaurant known as Sophia's), Hop Valley also boasts a full kitchen and nice-looking eatery.

Heavy on the history, Hop Valley pays homage to the hop farmers of Oregon's past with stoic black-and-white photographs hung throughout their tap house depicting the laborers in the fields. Howard pays tribute to Oregon with his professional opinion of the state's beer industry. "I haven't seen any beers out there that beat Oregon," he says. Keep in mind that Howard is a brewmaster with more than 40 national and international beer-tasting competition medals to his credit.



Having been embedded in the Willamette Valley his entire life, Howard provides what is perhaps the most genuine insider perspective on Oregon's beer scene. The beer industry "has completely exploded here over the last couple of years. And we (Oregonians) enjoy our bigger hoppy beers; IPAs from the Midwest are like pale ales to us."

Hop Valley's Alphadelic IPA, a finished product born of Howard's recipe, is a sour 7-percent ass kicker that may be the best IPA this side of the Mississippi, maybe in the country. The Natty Red Imperial Red ale is a malty, hopped-out, 8-percent slugger that is not be passed up either.

STEELHEAD BREWERY

Brewmaster Ted Fagan of Steelhead Brewery is a natural. He has been brewing beer since the age of 12. "My mom explained alcohol fermentation and I just went with it," he says.

Fagan in his preteens hid his home brewing operation in the closet, so as not to alert his parents to what would one day become his livelihood. He has been described by coworkers as the "Rain Man of beer brewing" for his shoot-from-the-hip expert recipes he is known to whip up on the fly in, like, 10 minutes.

"I rarely ever try to formulate a recipe using math," he says. "I could make it (brewing) rocket science, but then it'd be no fun." That he is good enough to say this, and still bust out beer that is better than most you will ever taste, is nothing short of phenomenal; then again, Fagan has been doing it since before he knew how to drive a car or went out on a date.

Steelhead Brewery is one of the older breweries in town. Founded in 1991 by a quintet of businessmen from diverse trades, the brew house is a two-man show when it comes to the actual brewing part. Though



Steelhead has a tap house and a restaurant, the two worlds remain somewhat separate, with brewers working behind a glass panel in plain view of the patrons while restaurant staff runs the floor out front. Co-brewer Jake Foose is a bear of a man whose work ethic and enthusiasm help the operation flourish. "I'll take a hard work day here any day," Foose says with satisfaction on his breath.

These two brewers are chummy in their rapport. Transparent in regard to their process, they joke about minor mishaps that can occur throughout the brewing procedures. They laugh about taking accidental beer showers or getting chemically scalded by the sodium hydroxide in their cleaning products.

Fagan and Foose keep their workspace immaculate; cleanliness is a huge part of their process. Foose estimates that they spend 80 percent of their time cleaning the facilities. They are very serious about their beer despite the fun they are having. Sitting down with them to sample beers is like a personal tour through a museum with the curator.

Both the brewmaster and his peer are fond of Steelhead's Hopasaurus Rex, an all-business, 10-percent slammer that can take someone away from their day if generously applied. "That's a dangerous beer," Fagan says. The brewmaster happens to be in love with one of his newer creations, the Twisted Meniscus IPA, a Red Ale that is arguably the best thing on tap at Steelhead right now.

The mixture of chill but damn-good-at-what-they-do vibe makes Steelhead a unique and well-rounded brewery. When asked what their favorite part of the job is, both brewers concede that watching through the glass panel as customers show their friends new beers (and love them) makes the hard work worth every drop of sweat and beer.

OREGON TRAIL BREWING COMPANY

Oregon Trail, founded in 1987, is the oldest brewery in the Willamette Valley and the fourth oldest in Oregon. The copper kettle that houses pounds upon pounds of ingredients each year attests to this fact — it used to belong to Pyramid Breweries, which is now a corporately run giant out of Seattle. Beyond being long established, though, Oregon Trail has an antiquity to it that serves more to intrigue than to impress. With a limited number of beers on tap at the brewery itself, the true excitement in a tour here starts with the gravity-based system they use.

Each story has a hole in the floor and a hole in the ceiling (with the exception of the third and highest story) through which the ingredients for every beer must pass before reaching their final destination in the miniscule, packed-like-sardines fermentation room.

“Brewing is, not even on purpose, a very green industry,” says Sean Martin, self-proclaimed “everything man” and brewmaster of Oregon Trail. His explanation of the green gravity system makes it appear exceptionally fertile, and it’s clear that he enjoys it. Martin gets a workout each day from climbing the steps, and for a low-personnel project such as this, the small amount of beer they have ready to go is really quite awesome.

“My favorite beer depends on my mood and the weather,” Martin says, giving a nod to the Oregon heat of late. “I’ve been drinking a ton of Wit, but in the winter nothing beats our Ginseng Porter.” With summer in the air, the temperature has been rising in Oregon, and the Oregon Trail Wit is perfect for shaking off the swelter — light in texture and taste but surprisingly dark in color, it could have you back on your feet (or sitting on your ass) in no time.



Sean Martin
Oregon Trail Brewing Company



Dave Marliave
Flat Tail Brewing

At this point, I feel it’s only right to mention the Bourbon Barrel Porter. When you crack the wax-sealed cap on a bottle of this beer, you better be ready to smell whiskey and taste barbeque — in short, it’s fucking dank. At 10-percent ABV (alcohol by volume) it’ll play with your head pretty hard. I’d recommend eating before trying this.

Speaking of ABV, the Corvallis beer scene must be full of wasted people. Seriously, the beers up there average 8 to 10-percent a lot of the time, and most of them are deceptively light. This is a fact easily discovered at Corvallis’ youngest brewery, Flat Tail.

FLAT TAIL BREWING

The vibe at Flat Tail Brewing is chilled out. With five-year brewer Dave Marliave manning their seven-barrel system at all times, there’s rarely a complaint to be heard — that is, unless you don’t like beer. Marliave got his degree at OSU’s School of Fermentation Sciences — a trend that would appear to grip the entire Corvallis beer scene by the balls — and since graduating at the beginning of last summer, he’s set to work finely tuning his art.

“Brewing is like any art form,” says Marliave. “It has layers.” And sure, most of his beers have a bunch of separate layers — each of them as delicious as the last — but what happens when they’re mixed together? This, it would seem, is a process of trial and error, because it’s all too easy to end up with solid separate layers that don’t mesh well, “It’s like a peanut butter, jelly and bacon smoothie,” Marliave explains. “The ingredients are great on their own, but not always together.”

Overall, the beer at Flat Tail is incredible. Dare I say it? They’ve stumbled upon a double IPA recipe that blows Ninkasi’s “Tricerahops” out of the water — at

10-percent ABV, “Some Like it Hop” is one of the strongest and most enjoyable beers around, and when placed hand-in-hand with the wine-like delicacy of Flat Tail’s English ESB, it creates a beautiful contrast that you can’t help but enjoy.

BLOCK 15 BREW PUB

Unfortunately, Block 15’s owner and founding brewmaster, Nick Arzner, was unavailable for comment due to a case of Widespread Panic, but that meant Matt Williams was given a chance to spit some game. Though still young, Matt has been on the scene for a good six years, and he’s gained barrels of experience along the way.

“Every day I end up learning something new,” says Williams, remarking that Arzner has shown him techniques he never could have learned in school.

The Block 15 Brew Pub is small and lively; they have an insane assortment of beers — including a house brew designed as a stand in for the domestic bullshit they got tired of serving — and the food is awesome. They plan to expand next door with a “European-style beer café,” and that’s probably for the best, considering that they need the space.

Literally every single barrel, bag of grain and piece of equipment in Block 15’s labyrinthine cellar was carried down by hand. This includes, of course, the custom-designed fermentation tanks that weigh in at something to the tune of 800 pounds each.



Matt Williams
Block 15 Brew Pub

“(Some of) our fermenters were designed specially so that they would fit down the stairs,” Williams says. Honestly, it’s miraculous how much *stuff* they’ve got down there — and it’s probably a safe bet that none of it’s ever coming back up.

Of the 14 beers on tap at Block 15, the flight you’re looking at should probably include the following: Aborigine, King Caspian, Wandelpad and Alpha IPA. The rest is up to you, but those four are freakin’ magical. Unfortunately, the “Millennium Falcon” IPA that Williams deems his personal favorite currently is not in production. As he says, though: “The Millennium Falcon will be back, I’m sure.”

CONTINUED ON PAGE 6

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Roast Malt	60	lbs
Midnight Wheat	20	lbs

HOPS

Alchemy	90 min BKO	3.0 lbs (15.4% alpha)
Willamette	0 min BKO	2.0 lbs (5.5% alpha)
T-45 Cascade	0 min BKO	2.0 lbs (10.0% alpha)
Zeus	0 min BKO	1.0 lbs (14.2% alpha)

BKO = Before end of boil

ADDITIVES

Mash Salts	.125 lbs CaSO_4
Kettle Salts	.125 lbs CaCl_2
Irish Moss	.16 lbs

TARGET PARAMETERS

Mash-in	131-133 °F
Rest Time	15 min
Conversion Temp	152-153 °F
Rest Time	30 min
Kettle Full Plato	21.0 °P

Fermentation Temp	66 °F
Original Gravity	21.5 °P
Terminal Gravity (AE)	5.0 °P

Bitterness Target	65 IBUs
ABV Target	9.3%

Yeast	American Ale 1056
Pitching Rate	21 Million/ml

*Luckily I'm an only child
who likes to share. Cheers.*

Brewer, Ben Down

BREWING WITHOUT BOUNDARIES



War No More

Wars that pit brother against brother, sister against sister and brewer against brewer are never pretty. Though rivalry is a source of great inspiration, the greatness of the competitors themselves can oftentimes get lost in the shuffle. Having taken a close look at the brewers of Eugene and Corvallis, one thing is very clear — we make better beer here than anywhere else in the country.

And indeed, it is truly awesome that Oregon has so much good beer to go around. Who brews more, who brews better, who brews weirder — it really doesn't matter. It is said no one wins in war, but that just isn't true. And in this case, the real winners are the drinkers, who demand more of their beers as the ante keeps getting upped.

And it's okay to demand more. It's okay to drink one more pint, it's okay to hit the hops after a hard day of work. It's okay to stay out all night pounding beer at the brewery until they close down (after all, most of them don't have bouncers that will throw you out). It's even okay to start brewing at home to add more to our valley of plenty — or to lessen the lifespan of your liver. As is not the case with beer's evil twin, hard liquor, it's okay to go all-out more often, and with beer this good all around, why not?

As the old Czech proverb says, "A fine beer may be judged with only one sip, but it is best to be thoroughly sure."

Go be sure.

— Dante Zuñiga-West

EW's Monthly Spotlight DESTINATION CORVALLIS

THURSDAY, JULY 14 Blood Pressure Screening by appointment, 9-10am, Corvallis Senior Center, 2601 N.W. Tyler Ave., 766-6959. FREE.

FRIDAY, JULY 15 da Vinci Days, art festival w/art bikes, Kinetic Sculpture Race, film festival, kids' parade, music w/Bobby McFerrin, The Young Dubliners, Dorado & more, today, tomorrow & Sunday, various locations, Corvallis, www.davincidays.org \$10-\$15 per day; \$16 adv., \$20 gate weekend pass; \$10 weekend pass ages 6-18, under 5 FREE.

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PHOTOS BY TRASK BEDORTHA

THE BEER COCKTAIL

Flavors that can (sometimes) go great together BY WILLIAM KENNEDY

The beer cocktail might seem like the *Jerry Maguire* of alcoholic beverages: just enough football for the dudes and just enough romantic comedy for the ladies. Even the words seem to rest uneasily next to one another on the page. Beer is the drink of choice for Budweiser-pounding Duck fans or bearded Northwest microbrew snobs, while “cocktail” conjures up a girl’s night out, Carrie Bradshaw and shoe shopping.

Why mix the two?

Turns out the beer cocktail is nothing new. But these aren’t your dad’s boilermakers (a mixture of whiskey and beer) or the traditional get-me-wasted-fast on St. Paddy’s Day blend of Irish stout, Irish cream and Irish whiskey known as the Irish car bomb. The beer cocktails of today mix beer with vodka, tequila, gin and ... Tabasco Sauce?

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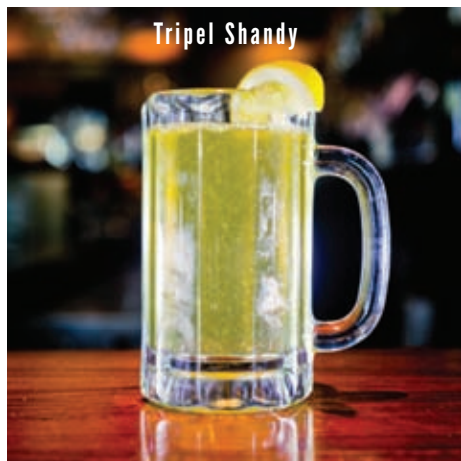
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Chris Murphy, bartender at Davis Restaurant and Bar, serves a variety of beer cocktails. Murphy has been tending bar on and off for more than 20 years, but this is the first time he's had these beverages on his menu. He says the beer cocktail is popular right now in major metropolitan areas like New York and San Francisco, and the trend has reached Eugene. "Sales are really picking up. I used to have to 'sell' beer cocktails, but I'm getting return customers now," he says while preparing some examples of the trend.

The most popular beer cocktail on Murphy's menu is the michelada, a mixture of spicy tomato juice, lime juice, tequila and Sessions lager. Its flavor is a sort of cousin of the Bloody Mary. The drink is from Mexico, and its mixture of light beer and lime juice would be appealing on a warm summer evening. But the one-two punch of tequila and spices would make it hard to survive more than one.

Next up is the top o' the morning (Guinness, hard apple cider and Patrón XO Coffee Liqueur). Murphy says it's the most divisive beer cocktail on his menu, and I can tell why. The mixture of Guinness, apple and coffee flavors reminds me of an ill-advised hangover breakfast on its way back up. I didn't think you could ruin Guinness, but this drink proves it's possible. Back on the refreshing side is the tripel shandy (Trumer Pilsner, ginger brew and lemon) and a Murphy original called the lunchbox (amaretto, orange juice and Oakshire Line Dry Rye). Both drinks are thirst-quenching, and it would be easy to drink one too many on a hot summer afternoon.

Murphy goes on to say that many of his customers order beer cocktails on a whim despite being skeptical at first, and most are converted to the idea. He adds that the "professional drinkers" in Eugene are an educated bunch who tend to be a bit stuck in their ways. "If you like IPA, that's all you order," he clarifies. So this summer get out of your comfort zone, put down the IPA (for a round) and try a beer cocktail. You might surprise yourself. ■



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THINK OUTSIDE THE GLASS

Beer jazzes up any recipe BY KENDALL FIELDS

Beer — it's bubbly, it's refreshing, it's hoppy. And if you ditch the glass, beer becomes much more than a beverage. You can have your beer and *eat* it, too.

Beer has been used in cooking for as long as wine. In fact, ancient Egyptian physicians encouraged cooking with beer for increased health. Beer jazzes up any recipe, creating complex flavors. Hops' bitterness is a great complement to sweeter vegetables or desserts. Darker beers offer a roasted flavor that's delicious in chocolaty dishes. And beer's effervescence makes it the perfect addition to batters.

There are hundreds of ways to use beer where a glass isn't necessary — unless, of course, you want to drink some on the side. There's beer-battered fish, beer-cheese soup, beer barbecue and beer bread. Beer can even be used in desserts.

Brewmaster Matt Van Wyk at Oakshire Brewery urges beginning beer chefs to “experiment by adding small amounts of beer in places where liquid was used. Then, think about ‘flavor hooks,’” Van Wyk says. “A lighter beer with citrus notes goes in a sauce for fish. Use a roasty, malty ale in a barbecue sauce. Use a Belgian cherry ale reduction on roasted pork or a rich imperial stout in a chocolate sauce for bread pudding.”

Oakshire's Espresso Stout could work perfectly in the following recipe:



CHOCOLATE STOUT CAKE

Cake

- 2 cups stout of your choosing (a chocolate stout, like Rogue's works well)
- 2 cups (4 sticks) unsalted butter
- 1 1/2 cups unsweetened cocoa powder (Dutch-process is best)
- 4 cups all-purpose flour
- 4 cups sugar
- 1 tablespoon baking soda
- 1 1/2 teaspoons salt
- 4 large eggs
- 1-1/3 cups sour cream

Preheat oven to 350° F. Butter three 8-inch round cake pans with 2-inch-high sides. Line with parchment paper; butter paper. Bring stout and butter to simmer over medium heat in large saucepan. Add cocoa powder and whisk until mixture is smooth. Cool slightly.

Whisk flour, sugar, baking soda and salt in large bowl until blended. Using electric mixer, beat eggs and sour cream in another large bowl until blended. Add stout-chocolate mixture to egg mixture and beat just until combined. Add flour mixture and beat briefly on slow speed. With a spatula, fold batter until completely combined.

Divide batter equally among pans. Bake cakes until tester inserted into center of cakes comes out clean, about 35 minutes. Transfer cakes to rack; cool 10 minutes. Turn cakes out onto rack and cool completely.

Icing

- 2 cups whipping cream
- 1 pound semisweet chocolate, chopped

Bring cream to simmer in medium saucepan. Remove from heat. Add chopped chocolate and whisk until melted and smooth. Refrigerate until icing is spreadable, stirring frequently (about two hours).

Place one cake layer on plate. Spread 2/3 cup icing over. Top with second cake layer. Spread 2/3 cup icing over. Top with third cake layer. Spread remaining icing over top and sides of cake.

Slice and enjoy with a glass of red wine or even some leftover stout. ■

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Events During Craft Beer Month

Daily Brewery Tours

ROGUE ALES PUBLIC HOUSE & BREWERY EUGENE TOUR — Daily guided tours of the Track Town brewery at 4 pm • 844 Olive St, Eugene • (541) 345-4155

ALL Oregon Craft Beer on Tap

ROGUE ALES PUBLIC HOUSE & BREWERY EUGENE — 25 Track Town, Buckman Brewery and Rogue Ales, as well as 10 other Oregon beers on tap, 844 Olive St, Eugene • (541) 345-4155

Daily Events

(Tuesdays) TIKI TUESDAY — Wear a Tiki Shirt and receive a free gift, Rogue Ales Public House & Brewery Eugene, 844 Olive St, Eugene; 541-345-4155

(Wednesdays) BINGO NIGHT — Rogue Ales Public House & Brewery, 844 Olive St, Eugene • (541) 345-4155

(Thursdays) MEET THE BREWER — Rogue Ales Public House & Brewery, 844 Olive St, Eugene • (541) 345-4155

(Fridays) MR. BILL TRIVIA — 6 pm • Rogue Ales Public House & Brewery, 844 Olive St, Eugene • (541) 345-4155

(Saturdays) TASTING + TOURS — 12-4 p.m. Oakshire Brewing, 1055 Madera St, Eugene • (541) 688-4555

July 15th

HOPWORKS URBAN BREWERY TASTING — 3:30-5:30pm • Market of Choice 67 W 29th Ave, Eugene • (541) 338-8455

NINKASI TASTING — 4-6pm • Market of Choice Delta Oaks, 1060 Green Acres Rd, Eugene • (541) 344-1901

SIP 'N' STROLL — 5-7pm • \$10 Engle's Furniture, 2079 Sherman Ave, North Bend (541) 756-4613

TAYBERRY JAM — \$40-120 Cougar Mountain, 33737 Witcher Gateway, Cottage Grove • (541) 767-3798

July 16th

FULL SAIL TASTING — 4-6pm • Free Capella Market, 2489 Willamette St, Eugene • (541) 345-1014

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July 17th

ROW THE ROGUE RIVER WITH NINKASI — \$950 • Row Adventures (800) 451-6034

July 19th

CHEESE WARS II — 5:30 + 8pm • \$20 • Buy Tickets at 16 Tons Beer and Wine, Event at The Supreme Bean, 2864 Willamette St, #500, Eugene • (541) 485-2700

July 20th

WIDMER BROTHERS WEDNESDAY PINT NIGHT — 5-7pm • Rennie's Landing, 1214 Kincaid St, Eugene • (541) 687-0600

July 21st

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July 22nd

ANNIVERSARY ESB RELEASE — Made by Oakshire Brewing, Sam Bonds Garage, 407 Blair Blvd, Eugene • (541) 343-2635

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WIDMER BROTHERS BREWING TASTING — 3:30-5:30pm • Market of Choice, 2580 Willakenzie, Eugene • (541) 345-3349

July 23rd

BITE OF EUGENE — 10-10pm • \$3 • Alton Baker Park, 632 Day Island Rd, Eugene (541) 686-6608

TASTINGS + TOURS — 12-4pm • Oakshire Brewing, 1055 Madera St, Eugene (541) 688-4555

July 27th

OREGON JAMBOREE — \$80-\$125 • Featuring Widmer Brothers beers, Oregon Jamboree, 860 18th Ave, Sweet Home • (541) 367-8800

July 28th

24TH ANNUAL OREGON BREWERS FESTIVAL — Noon-9pm • \$6 for a mug, \$1 for each tasting token. Waterfront Park, Portland • (503) 778-5917

OREGON JAMBOREE — \$80-\$125 • Featuring Widmer Brothers beers, Oregon Jamboree, 860 18th Ave, Sweet Home • (541) 367-8800

July 29th

ALAMEDA BREWHOUSE TASTING — 3:30-5:30pm • Market of Choice, 67 W 29th Ave, Eugene • (541) 338-8455

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OREGON IPA TASTING — 4-6pm • Market of Choice Delta Oaks, 1060 Green Acres Rd, Eugene • (541) 344-1901

OREGON JAMBOREE — \$80-\$125 • Featuring Widmer Brothers beers, Oregon Jamboree, 860 18th Ave, Sweet Home • (541) 367-8800

SASQUATCH BREW AM GOLF TOURNAMENT — 8am • \$80 McMenamins Edgefield, 2126 SW Halsey St, Troutdale • www.glenfalconerfoundation.org

July 30th

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What events are you attending for Oregon Craft Beer Month?

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MORE LOKO

Saving America with the Organic, Free-Trade Cinco Four One Loko WORDS BY DANTE ZUÑIGA-WEST • PHOTOS BY TRASK BEDORTHA

A BRIEF HISTORY

It was just over six years ago that three college friends from Ohio State took out a loan and launched Phusion Projects, the Chicago-based company that brought us all Four Loko. Affectionately referred to as “blackout in a can,” Four Loko, a beverage combining the ever-popular energy drink with malt liquor, since its birth has been under fire — from politicians, law enforcement officials, concerned parents and, in general, most people who disagree with the notion of alcohol consumption as a recreational sport.

This concern and public disapproval came to a head in 2010, when nine students at Central Washington University were hospitalized for excessive consumption of Four Loko. Shortly after, most colleges issued official warnings about the danger of the drink. The CWU incident led Phusion Projects to mail roughly 300 letters out to college presidents and campus alcohol counselors, stressing the need to use Four Loko responsibly. States including Michigan, Oklahoma and Utah banned the sale of Four Loko altogether. Eventually the folks at Phusion Projects opted to pull Four Loko from store

shelves and replace it with a new, less potent version that is no different than standard malt liquor.

IN PURSUIT OF HAPPINESS

It is unfortunate that people unable to use alcohol in a responsible manner ruined such a good thing for this nation. As the saying goes, “One bad apple can spoil the whole batch.” Four Loko was an icon of American freedoms, a brazen attempt to pursue happiness in blatant Generation Y fashion. The existence

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of such a beverage let the people of the world know (Four Loko was also distributed in the Netherlands) that here in America we aren't afraid to mix our uppers with our downers. We aren't chained to the classic vodka and Red Bull. We don't have to drink our coffee and *then* drink our beer.

Drinking the old Four Lokos was the ultimate post-postmodern statement. Consumers lifting a Loko to their lips were in a sense saying — "Hey, everything's been done before, the only respectable new life will come from great fusions, the eclectic mixing of powerful forces, and I champion this!"

That we as a people are now stripped of this right and further demeaned by the imposturous replacement of the original Four Loko is a sad sign of where we are headed as a culture. This is not what the U.S. is about; this is not freedom. The Tea Party, I suspect, may have had something to do with this gross abuse of our God-given rights, or perhaps it was Obama? The socialists? The Russians? At any rate, this naked and unchecked aggression could not go unanswered. Concerned citizens were compelled to act — they got loko, and they did it solo — from the ground up.

THE LOKED-OUT FUTURE

Reporting from Eugene, Oregon's Whiteaker neighborhood — At an undisclosed location, concerned home brewers fought back against the socialist flip-flopping-crypto-fascist-Loko-grabbing power structure oppressing us all. A truly pioneering and grassroots approach was taken, though not without concern for the environment.



These local brewers, who prefer to remain nameless, concocted their political protest in the form of what they call the Organic Free Trade Cinco Four One Loco. An alcoholic beverage that fuses homemade malt liquor brewed from Turbo Yeast, organic free-trade yerba mate and generic grape drink (pronounced "drank") with a whopping 16-percent alcohol content dwarfing the Four Loko's 11 percent platform, the Cinco Four One Loco goes the extra mile. The greener approach of using yerba mate, a drink that nullifies the infamous caffeine crash, makes this beverage even more friendly.

Witnessing the first official batch ever brewed could not have been far from the feeling onlookers had while

watching the Titanic leave port to embark upon its epic journey.

A test subject was presented, and great care was taken to see that this man did not meet the same fate as many others who have tangled with the Loko in full form. A trained medical professional (who also chose to remain nameless) was on hand; jugs of water were kept close; an adult diaper was provided and used.

After ingesting the initial 22 ounces of Cinco Four One Loco, the subject appeared lucid yet jovial. After another 22 ounces, he became more kinesthetically adventurous. He began to speak on government corruption, the oppression of free speech and perhaps outdoing rap star Ricosauve's Four Loko anthem with his own song. His sentiments became even more fundamentally American.

Though the subject was then taken to a different location and away from the eyes of the press to ingest and decipher the effects of yet more usage, there was no indication that the Cinco Four One Loco was at all dangerous or harmful when (of course) used responsibly. That it smells a bit like a rotten egg and tastes like Kool-Aid mixed with raw green tea is a fault that I am sure will be remedied with the next batch.

As the test subject departed with his designated driver to enjoy a more loko evening, it became clear this was the next evolution in the American energy drink. Not only can we be a freedom-loving people with our bombs-bursting-in-air culture of monster trucks and HDTV, we can also be concerned and politically active members of that culture. We can make our malt liquor energy drinks green, eco-friendly and more powerful than the corporate overlords.

Yes we can. Yes we can. ■

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PHOTO BY TRASK BEDORTHA

TONS OF BEER

Exploring the beer fountains of 16 Tons BY JOHN LOCANTHI

Approaching the bar at Sixteen Tons and scanning the list of 18 beers on tap, you'll see \$5 pints, \$3 glasses and \$2 "Cheater Pints."

"A cheater pint is actually the same glass that every other bar serves pints in," says Mike Coplin, co-owner of Sixteen Tons. Eager to give a demonstration, Coplin pulls out a familiar, conical glass and begins to fill it with a stout. This glass holds exactly 16 ounces. A half-inch of head floats atop the fully filled "pint."

"Instead of serving ambiguous amounts of beer, we like to be precise with our pints," Coplin says as he holds up a larger glass with clear markings for both a pint and half-pint and plenty of room for beer's foamy companion. The bar is littered with different kinds of glassware aimed at getting the most out of a beer. "It

may not be cost-effective to have all these different types of branded glassware," admits Coplin, "but it sure is a lot of fun."

That's the general vibe at Sixteen Tons on 13th Avenue. There is a cornucopia of ways to brew beer and a multitude of ways to serve it, and this beer emporium has embraced all of them with an adventurous attitude. From ales brewed with black chai tea to dark ales aged in wine barrels to ales flavored with jalapeño and serrano peppers — if brewers are trying it, chances are you'll find it among the roughly 350 beers offered by Sixteen Tons. The establishment also has a varied selection of wines, sakes and ciders.

Much has been said about the beer culture here in Oregon, but the home-brewing culture is what appeals most to Coplin. "Little breweries and home brewers are doing the most exciting things with beer," he says. "These kind of guys don't limit themselves with just

making IPAs, stouts or lager; they have a sense of adventure."

Beer aficionados make up the majority of the clientele, and quite a few of them are home brewers themselves. Coplin offers handy tips on where to get ingredients cheap, on which customers are looking to brew or share equipment, and other bits of advice to these kindred spirits. He and co-owner Jeff Moores don't claim to be beer experts, but they do "have 20 years of experience drinking beer."

Sixteen Tons is a place to enjoy a good beer and a good beer conversation. It is a place where people gather to talk, chill, maybe play some board games and eat some food — you can even bring in food from outside. "We want to be the place in the neighborhood where everyone goes to hang out, relax and unwind," Coplin says. "It's not just a 'set up a line of shots and get fucked up' place." ■

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A BREW EVERY OCCASION

Choosing the right beer for the right moments BY JOHN LOCANTHI

Beer is an interesting concoction. First brewed nearly 5,000 years ago in Sumeria, this alcoholic beverage has been with man throughout the lion's share of civilized history. Few can say they didn't grimace at their first sip of this beloved beverage, but the taste grows on you. Today, some restaurants pair beer with fine cuisine. Now, let us pair beer with experiences.



BEST BREW FOR WHEN IT'S TOO DAMN HOT OUTSIDE

Widmer Brothers X-114 IPA

It's been said there is nothing better than a cold beer on a hot day. This is especially true of India pale ale. The brief, sour bite of hops takes your mind off the sweltering pulses of a scorching summer day. The crisp aftertaste refreshes even in the muggiest of afternoons. This particular brew also has a hint of citrus that adds a subtle, fruity sweetness to the hoppy mixture. The 6.2 percent ABV doesn't hurt, either.

BEST CAMPING BEER

Caldera Pale Ale

A pleasant, smooth pale ale is the perfect accompaniment for warm evenings by the campfire. Swapping stories and telling jokes while sipping on this treat from Ashland makes for a most pleasant experience out in the wild, especially because the ale doesn't taste too bad warm if you forgot to put enough ice in your cooler. It doesn't even matter if one of your absent-minded friends forgot to bring a bottle opener, as Caldera has embraced the growing movement of selling microbrews in cans — which also makes it that much easier to hike in and pack out.



BEST JUST-GOT-OFF-WORK BEER

Oakshire Overcast Stout

After a grueling day at the office, sometimes you just need a way to unwind and relax. Sure, if it was a really hard day you'd break into the whiskey, but then you may find yourself more relaxed than you wanted to be. Beer is a far better choice of chill, and Oakshire's sweet espresso-infused stout is just what you need. Thick and smooth, the Overcast Stout provides a delicious, dessert-like taste and a gentle buzz to enhance the rest of your evening.



BEST ON-TOP-OF-THE-WORLD BEER

Stone Arrogant Bastard Ale

You just completed a big project, or maybe you just nailed that job interview — for whatever reason, you're on top of the world. There's no finer accompaniment for that fat Cuban cigar you just lit up than the Arrogant Bastard Ale. The label tells you that you aren't good enough to understand (let alone drink) this beer, but damn it, you're good enough today.



BEST BEER TO DUCK INTO A BACK ALLEY AND CHUG

Genesee Ice

We've all been at this point in our darkest hours. In the middle of a raging evening, you're committed to making a beast of yourself but have run low on funds and you feel like drinking more — without paying bar prices. Genesee Ice is the answer. At 24 oz. and for little more than a buck, this very light, American-style lager is a steal. Stroll into the alley, gain your balance, have no fear (or shame), tilt your head back and finish the beer.



BEST BEER THAT HARMS BOTH BRAIN CELLS AND TASTE BUDS

Six Rivers Chili Pepper Spicy Ale

Replacing hops with Anaheim, serrano and jalapeño pepper flavorings might seem like a masochistic idea, but it works with this brew. Six Rivers combines the intense, long-lasting burn of eating chili peppers with the pleasure of getting drunk — a step outside the box for many beer drinkers, but a wet dream for the beer-drinking chilihead.




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